

# albiana

*Dolenjska*

## SAUVIGNON

*Alto*

**Appellation:** Dolenjska sub-region,  
Posavje region, Slovenia

**Varietal:** 100% Sauvignon Blanc

**Vineyards:** Pšak Single vineyard, NE exposure

**Soils:** Lapornata ilovica (marl, clay)

**Cultivation:** vertical vineyard with steep hills up  
to 35% inclination, single guyot pruning,  
sustainable farming is practised

**Harvest:** hand harvest in 20kg small bins in  
mid-september

**Vinification:** low temperature spontaneous  
alcoholic and malolactic fermentation in oak  
barrels, 10-12 months on fine lees in oak barrels  
(French oak), no fining, no filtering, small sulphur  
addition at bottling

**Taste:** Sauvignon Alto appears with its bright  
yellow color and green hue. Nose is sophisticated  
and complex with hints of wet stone,  
blackcurrant, tomato leaf, nettle, citrus, biscuit,  
butter and more. First sip of wine reacts like an  
explosion of flavours with mouth watering acidity  
as its main attribute and medium body with  
medium plus aftertaste and keeps you wanting  
the third glass. Especially good with warm  
complex appetizers based on white meat,  
vegetables, cream and herbs. Tension is the main  
word. Drinking window 2023 - 2030.



More info:

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